

The Kreutzer Kitchen

Pineapple Cucumber Salad

Ingredients

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| ➤ 1 Pineapple (whole) | ➤ ½- 1 cup fresh cilantro |
| ➤ 2 English Cucumbers | ➤ 1-1 ½ limes (juiced) |
| ➤ 1 Jalapeño with seeds | ➤ Pepper and Salt to taste |
| ➤ ½ Medium Red Onion | |

Directions

- Carefully cut/cube pineapple* into bowl with lid for storage
- Clean then chop cucumbers* and add to bowl
- Finely chop half a red onion and add to bowl
- Finely chop/mince Jalapeño with seeds * and add to bowl
- Chop ½ cup of Cilantro and add to bowl
- Start by squeezing the juice of one lime into the bowl*
- Add pepper for taste and mix*
- Place in refrigerator for 20-30 minutes or overnight

TIPS & TRICKS*

- We like to cut up the pineapple and put into a container when we bring it home from the store. If I let the pineapple sit for a couple of days it develops some juice as it ripens and this is a juicy bonus!
- We like the skin on our cucumbers, but you may omit if needed.
- I always wear gloves while chopping my jalapeño to avoid burning my eyes later if I touch my face! Also you may omit seeds or use half the jalapeño.
- After the mixture has been refrigerated, take it out and taste. This is where I add extra lime or cilantro if needed.
- We do not use salt in our kitchen unless it is 100% needed. We only use pepper in this recipe. SALT LOVERS... taste it before you add the salt this recipe has so much flavor you will surprise yourself when you omit it!